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MORTARBOARD MENUS

SWEET BRIAR COLLEGE

1955

Compiled by

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and

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FOREWORD

Some of you may have watched Miss Crawford doff her mortarboard to take up a rolling pin or Miss Sanford hers to whip up a chocolate mousse. After sampling the results you have asked: "Please may I have the recipe?" Here are some of your favorites, old and new. As a starter we are taking the booklet of recipes collected by Catherine Parker '43g, Marian Shanley Jacobs '44g, and Betty Maury Valentine '44g, with the help of Mrs. Linda Brown, and sold at the Christmas Bazaar in 1942.

While working on the Fletcher letters this summer, Martha von Briesen discovered the Fletcher family's cook books and those of Miss Mattie Patteson just in time for some of their recipes to be used in this collection. So our MORTARBOARD MENUS is really an Anniversary Cook Book.

We wish to acknowledge our appreciation of the generous response to our request for recipes and to express our regret that we lack space to publish all that have come in. We have tried to include special requests, foreign dishes and those that differ somewhat from the ones given in standard cook books.

Also, we wish to thank those who have helped on the project: Miss Vera Sanford, who let us have her sister's recipes; Miss Eunice True, retired head of the Home Economics Department of Berea College, for her advice; Frances Bell '55g, Barbara McLamb '55g and Kathleen Peeples '55g for assistance in typing; and, of course, Mr. Penny of Brown-Morrison.

We hope you will enjoy this phase of Sweet Briar's Anniversary celebration, the proceeds of which will go to the Development Program.

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BEVERAGES

HORS-D'OEUVRE

BLACKBERRY WINE

Measure your berries and bruise them, to every gallon adding a quart of boiling water. Let the mixture stand 24 hours, stirring occasionally. Then strain off the liquid into a cask; to every gallon adding 2 pounds of sugar. Cork tight and let stand till the following October and you will have wine ready for use without further straining or boiling. It may be improved and perhaps will keep better by adding a small quantity of pure French Brandy.

The Fletcher Cook Book

EGGNOG

12 eggs
16 tablespoons sugar
24 ounces whiskey
12 ounces rum
6 ounces brandy*
8 cups milk
4 cups whipping cream

Beat yolks thoroughly; add sugar slowly and continue to beat. (This blending of volks and sugar is the "secret".) Add liquor; then milk; then whipped cream, and finally fold in well beaten whites. Allow to "age" at least 24 to 48 hours, stirring occasionally.

* Brandy may be omitted - in which case increase whiskey to 27 ounces and rum to 15 ounces.

Carol Rice

PFIRSICH BOWLE

Cut Peaches (½ per person) into small pieces and place in bowl, dust lightly with sugar and cover with Riesling wine. Keep bowl (covered) in refrigerator for 24 hours. Chill bowl in which they are to be served, 2 bottles of Riesling and one of Champagne and add to peaches just before serving. The wine and bowl must be chilled as no ice is used.

Martha von Briesen '31g

RASPBERRY SHRUB

To 2 quarts raspberries add 1 pint cider vinegar. Cover and let stand 2 or 3 days (stirring once or twice). Mash and strain through jelly-bag. For every cup of juice add 1 cup of sugar.
Boil 20 minutes, skim. Bottle while hot in sterile jars or if bottles are used, dip corks in paraffin to seal.
5½ quarts berries make about 4½ quarts shrub.

Jane Belcher

FRUIT JUICE PUNCH
(1 gallon)

1 quart orange juice
1 cup lemon juice
3 cups pineapple juice
2½ cups strong tea
1 quart ginger ale
Syrup (4 tablespoons sugar boiled 2-3 minutes with 3/4 cups water)
Mix well and ice.

Carl Connor

CRAB FLUFF

Lay a thick slice of fresh tomato on top of a round of toast. Surround with crabmeat mixed with mayonnaise. To additional mayonnaise add grated cheese and one beaten egg. Pour over tomato and crabmeat and brown under broiler.

Evelyn Munger

ANCHOVY POUFS

½ cup butter
1 3-ounce package cream cheese
1 cup flour

Mix. Chill. Roll thin and cut with a 2-inch cooky cutter. Spread with anchovy paste. Fold over. Bake 10 minutes at 400°. Serve hot.

Eva Sanford

CHEESE STRAWS (40)

1 cup and 5 tablespoons grated cheese
1 cup flour
2 2/3 tablespoons butter
1/8 teaspoon cayenne powder
1 tablespoon water
½ teaspoon salt
1 teaspoon baking powder
1 egg

Sift together flour, salt, pepper, and baking powder and mix with butter and cheese. Beat egg with water and add to flour mixture to make a stiff dough. Roll thin and cut in strips (3" x ½"). Bake at 400° for 15 minutes.

Linda Spence Brown

RED TOP CHEESE BALL

8 ounce block processed cheddar cheese
(e.g. Old English or "Vera-sharp")
3 ounce wedge of "blue" cheese or Roquefort
Coffee cream, sherry, onion, cayenne,
nutmeg, pecans

Leave cheese at room temperature until soft enough to mash with fork. Mix coffee cream gradually with cheese mixture until of consistency to beat with electric mixer. Continue to add cream gradually, beating constantly, until smooth and fluffy. Add ½ teaspoon raw onion grated very fine; cayenne pepper to taste; dash of nutmeg. Continue beating at higher and higher speed while adding gradually about 1 tablespoon of sherry wine - or more according to taste. Continue to beat, adding cream or sherry until about the consistency of soft vanilla ice cream. Place in bowl; cover airtight; keep in refrigerator at least six hours - can be kept several days in refrigerator to "ripen". Just before ready to serve, divide into two portions; roll each portion into ball-shape or flatten ball into disc-shape; roll ball in finely chopped pecans, mixed with finely chopped parsley.
Note: This last step must be quick, as cheese mixture very soon becomes too soft to handle - resumes its creamy texture.

Lucy Crawford

CELERY CRESCENTS

Add milk to Bisquick according to package directions. Roll dough 1/8 inch thick into 12 inch circles. Brush with melted fat. Cut into 16 triangles. Roll each tightly. Place, with point underneath, 1 inch apart on baking sheet and pull ends around to form crescent. Brush with melted butter, sprinkle with celery seed and salt. Bake at 450° for 10-12 minutes.

Eva Sanford

SOUPS

BARLEY CREAM

Put 2 pounds of veal to 3 pints of water and ¼ pound of Pearl Barley. Let it simmer on the fire till it will easily go through a sieve. Season with pepper and salt to the taste. It should look like thick cream. A teacup full taken at a time is most nutritious -- excellent food for the sick.

The Fletcher Cook Book

CONSOMME ALLA STRACCIATELLA (4-6)

1 can beef bouillon
1 can consomme
2 eggs
1 tablespoon grated cheese

Combine bouillon, consomme and 1 or 1½ cans of water. Heat to boiling. Beat eggs smooth with a fork, and stir in the grated cheese. When soup is boiling vigorously, stir in the egg-cheese mixture, beating it with a spoon to keep it fluffy and break it into granules. Serve while hot.

Mary Pearl

ONION SOUP

6 large onions
3 tablespoons butter
2 quarts chicken or beef stock, well seasoned
Grated Parmesan cheese

Peel onions and cut in 1/8 inch slices. Melt butter in earthen soup casserole. When hot add onions and cook gently till golden in color. Add stock. Toast rounds of bread (one to each person) and cover with cheese. Place carefully on top of boiling soup. Cover casserole and place in oven for 10 minutes. Serve from casserole at table.

Cecile Johnson

TURKISH SOUP

Make a quart of soup -- chicken or lamb with rice or vermicelli.
Beat 2 eggs well, add the juice of one lemon and beat again. Blend slowly with soup so as not to curdle the egg. The best way to prevent this is to remove the boiling soup from fire and then add the egg and lemon mixture slowly or if serving from a tureen put mixture in tureen and pour boiling soup over it and stir well. Serve at once.

The Fishers

BORTSCH

Chop fine and boil in water to cover:
1 cup onions (15-20 minutes)
1 cup carrots
Add and boil for another 20 minutes:
2 cups finely shredded cabbage with
1 teaspoon brown sugar (Russian),
or 1 cup finely shredded cabbage
1 cup finely shredded beets (Polish).
Add:
2 cups soup stock or bouillon
Flavor with pepper and ½ teaspoon salt unless stock is salted.
Before serving add 1 tablespoon lemon juice or vinegar. Serve with a tablespoon of sour cream in each soup dish.
In place of lemon juice or vinegar 1 cup of tomatoes pulp-(no skins) may be added for the second boiling.
To enrich soup add 1 tablespoon butter (scant). Herbs may be used for variation, almost any but sage.

Gladys Boone

PIECES DE RESISTANCE

CHICKEN DIVAN

1 5 lb.chicken
5 c.boiling water
2 tsp. salt
2 c.medium white sauce
¼ tsp. nutmeg
½ c. Hollandaise sauce
½ c. whipped cream
3 tsp. sherry
1 tsp. Worcestershire
1 large bunch broccoli
1 c. grated Parmesan cheese
¼ tsp. tarragon
¼ tsp. marjoram

Simmer chicken in boiling salted water about 3 hrs. or until tender. (Or cook in pressure cooker 15 lbs. pressure.) Make white sauce using part chicken stock. Make Hollandaise and combine with white sauce, sherry, whipped cream and Worcestershire. Cook broccoli. Place broccoli on oven-proof platter or in large casserole. Sprinkle with ½ c. cheese and tarragon and marjoram mixed. Remove chicken from broth. Remove skin and cut into serving pieces without bone. Place on top of broccoli and cover with sauce and remainder of cheese. Place under broiler for about 5 min. until brown and bubbly.

Elsetta Gilchrist Barnes '27g

CHICKEN-BROCCOLI CASSEROLE (2)

1 can condensed cream of chicken soup
½ cup light cream
½ pound cooked chicken (1 cup)
1 package frozen broccoli
¼ tsp. salt, 1/8 tsp. dry mustard
Dash of pepper, Parmesan cheese

Cook broccoli according to directions on package. Drain. Arrange in 2 shallow casseroles. Pour over it sauce made from soup, chicken, seasonings. Sprinkle the top with cheese, and put under the broiler for 3-5 minutes until bubbly and brown.

Mary Ann Lee

CHICKEN MARENGO

2 broilers (2 pounds each) cut up
Salt, pepper, flour
4 tablespoons oil or 2 oil and 2 butter
2 large cloves garlic, crushed
Bouquet garni
1 cup white wine
1 jigger brandy
2 large tomatoes, peeled and cut in pieces

Rub chicken with damp cloth, season with salt, pepper and sprinkle with flour; in a heavy pan brown chicken in oil, turning frequently. Transfer chicken to casserole, add other ingredients. Cover casserole tightly, lower flame and cook gently until the chicken is almost tender, turning several times with a wooden spoon. After 30 minutes taste for seasoning and add 12 peeled mushroom caps cut in quarters. Cook 10 minutes longer or until chicken is tender. Serve in the casserole, sprinkled with chopped parsley. Garnish to taste with croutons fried in butter, shrimp or mushrooms.

Rosalie Ogilvie '54g

CHICKEN AMBASSADOR (4)

Brown a disjointed frying size chicken in a small amount of oleo and cooking oil.
Remove chicken from skillet and salt and pepper to taste.
Fry a medium-sized, finely chopped onion in the oleo-oil.
Add and stir until well-mixed:

1 can condensed cream of mushroom soup
1 4-ounce can mushrooms, water and all
½ cup cooking sherry.

Place chicken in sauce and simmer covered about half an hour. Serve with fluffy cooked rice.

Carolyn Bates

COUNTRY CAPTAIN

3 large frying chickens, cut in pieces
3 green peppers, chopped fine
4 medium sized onions chopped fine
½ cup parsley (or more)
2 buttons garlic
3 cans tomatoes ((#3)
½ teaspoon pepper, 1 teaspoon salt,
½ teaspoon thyme, 1 teaspoon curry powder, dash of cayenne
½ lb. almonds, blanched and browned
1 cup currants or raisins

Soak chicken in ice water 10-15 minutes. Remove skin and roll in flour, salt, pepper, paprika. Fry till golden brown. Remove to roaster and cover with parsley. Add ½ cup water. Cover and steam slowly. To the fat in the frying pan add garlic (minced or crushed), onion and green pepper and fry a few minutes, but not until brown, Add ½ cup hot water and cook 10-15 minutes, then add tomatoes, salt, pepper, curry powder, thyme and cayenne and cook until smooth. Put this mixture into roasting pan with chicken and cook till chicken is very tender (about an hour). One half hour before serving add currants. Place on platter with rice in center and scatter almonds on top.

Florence McCulloch

SWEDISH CHICKEN (6-8)

1 4-5 pound chicken cut in pieces
1 onion (sliced)
1 quart milk
1 teaspoon salt, 3 bay leaves, pepper

Brown onion, add chicken and brown it. Put in deep pan, cover with milk, add bay leaves and simmer till chicken is tender.

Lillian Kron

ARROZ CON POLLO (6)

1 chicken cut into 8 pieces
1 chopped onion and 1/8 teaspoon garlic, minced or crushed
1 2/3 cups rice
2 chopped tomatoes
1 cup white wine
2 cups chicken broth
4 hearts of artichokes (optional)
Peas, diced ham, shrimp or clams (Optional)
Parsley, salt, pepper, saffron, can of red peppers.

Fry the chicken till brown, add onion, garlic and tomatoes. Place these in a shallow casserole, add 1 cup of white wine and 2 cups of chicken broth. When this is boiling add 1 2/3 cups rice, a little parsley and a bit of saffron. Place red peppers on top and cook, covered, in the oven (350°) until chicken and rice are tender, 25-30 minutes.

Laura Buckham

MEXICAN CHICKEN (6-8)

Cut a five or six pound fowl in pieces, sprinkle with salt and let stand overnight. Cook in a baking dish, or skillet, with half a pound of butter and a pint of sour claret until tender. In the last half hour add one cup chopped unblanched almonds, and another pint of the wine. Good hot or cold. Add celery or other ingredients, such as 2 cloves of garlic, as desired.

Eva Sanford

SOUTH INDIAN CHICKEN CURRY

1 chicken
2 onions
1 tomato
1 tablespoon coriander powder
1 teaspoon turmeric powder
1 teaspoon cumin seeds
½ pint curd
chili powder to taste
1 inch green ginger
4 cloves of garlic
salt to taste
shortening

1. Wash and cut the chicken into joints
2. Smash garlic and ginger together in a cup of water
3. Heat the fat and fry the onions until brown
4. Add the other ingredients (except garlic juice) and fry for 5 minutes
5. Sprinkle in garlic juice and add more water if the gravy is too dry
6. Simmer gently until chicken is tender.

FRIED RICE TO ACCOMPANY CURRY
(½ pound butter to 2 pounds rice)

Boil 2 quarts water. Remove water from heat and soak rice in it for 2 hours. Drain. Melt butter and brown rice in it. Add ½ tsp. salt. Cover rice with 1 inch water (above rice). Cover. Cook on low heat until it is cooked and water evaporates.

Add to rice before serving (optional):
A few cooked green peas, uncooked raisins, cashew nuts cut fine or almonds slivered, fried onions,(sliced thin, fried till crisp and drained).

The Purcells

EGG FOO YUNG

4 eggs
3/4 pound chopped cooked chicken, shrimp, pork, turkey or crabmeat
8 imported black Chinese dried mushrooms or 1 8-ounce can button mushrooms
¼ can bean sprouts (½ can, drained)
1 green onion, chopped
½ stalk celery, chopped
Salt, pepper

Brown sauce:
1 tablespoon cornstarch
1 teaspoon soy sauce
1½ cups cold chicken broth
¼ teaspoon sugar
Salt, pepper

Beat eggs slightly in mixing bowl. Add other ingredients. Cover bottom of a 6-inch skillet with peanut oil and heat. Pour ¼ of the mixture in this and cook over low heat until brown on one side. Turn carefully and cook until brown on other side. Repeat with the other 3/4. Serve with sauce.

Sauce: Combine cornstarch, soy sauce, chicken broth, salt, pepper and sugar. Cook and stir over medium heat until mixture boils and thickens. To vary instead of mushrooms use ½ of an 8-ounce can of water chestnuts, chopped.

Anna Chao '57
(Recipe from Shanghai Low's in San Francisco)

NIW - GOO - YOK (4)
(Sweet and Pungent Pork)

Cut in six pieces each 3 large green peppers
Cook in boiling water until almost tender - about 8 minutes.
In a 10-inch heavy frying pan heat:
- 3/4 cup oil or fat
- 1 teaspoon salt

Finely dice and add: 1 small clove garlic
Make a batter by beating together:
- 1 egg
- 2 tablespoons flour
- ½ teaspoon salt
- Dash of pepper

Cut in ½ inch cubes: 1 pound lean pork.

Pour the batter over the pork and mix lightly until every piece of pork is coated. Separate pieces of pork with a fork and drop one piece at a time into the frying pan. Brown over a moderately hot flame until golden brown on one side - about 5 minutes. Turn pieces of pork over, and brown on the other side. Pour out all but 1 tablespoon of the oil.

Add: 1/3 cup chicken bouillon
Cut in six pieces each: 4 slices canned pineapple.
Place pineapple and green pepper in the frying pan with the pork. Cover pan tightly. Cook over a very low flame for about 10 minutes.
Blend together and add:
- 2½ tablespoons cornstarch
- 2 teaspoons soy sauce
- ½ cup vinegar
- ½ cup sugar
- 2/3 cup chicken bouillon.

Stir constantly until juice thickens, and mixture is very hot, about 5 minutes. Serve immediately with hot, boiled rice.

Rebecca Carroll

SUKIYAKI (4)

This is a dish in which the ingredients, as in a salad, can be varied to taste. The distinctive ingredients are tofu (this should be fresh - the canned is unsatisfactory), what is sold in this country as Chinese vermicelli (a dried, stringlike soy-bean product which usually bears a Hongkong label), shoyu (that imported from Japan is far superior to the local product), beef, beef-broth, leeks, celery, and mushrooms. Almost any green vegetable may be added to taste. No salt should be used; the shoyu will supply sufficient seasoning.

Preparation:

1) About one pound sirloin steak cut as thin as the butcher can be induced to cut it. This should then be pounded and cut into 1" squares. (Sukiyaki is to be eaten with chopsticks and without knives.)
2) From 4 to 6 leeks. Clean, cut crosswise into pieces from a fourth to a half-inch in length. Include some of the green upper portion of each stalk.
3) Celery. Cut into pieces not more than an inch long. About six stalks.
4) Mushrooms. Cut into small pieces. From a quarter to a half pound.

Cooking:

Cook vermicelli separately. This can be done in advance. Cut off (with scissors) from vermicelli (which like the Italian variety is yards in length) a pack about 6 or 8 inches long and one in diameter. Put this in about a cup of already boiling water. Boil until soft. Remove and drain.

Grease frying-pan lightly. Add leeks and celery first. From time to time pour on small amounts of beef broth and shoyu. Stir with chop-sticks occasionally. Add mushrooms when celery and leeks are fairly soft. When vegetables appear to be cooked add tofu and vermicelli. (These only require heating.) Add beef last and turn and remove as soon as beef is brown on both sides.
Serve over separately cooked rice (without salt). Shoyu should be on table so everyone can season to taste.
Daikon are the appropriate relish. (These can be obtained canned.)

Lucile Umbreit

PANNED PHEASANT

Add to flour in paper bag:
- ¼ teaspoon mustard
- ¼ teaspoon curry powder
- Salt, Pepper, Paprika.

Shake disjointed pieces of pheasant in this, then brown in butter.
Blend 2 tablespoons flour mixture with two cans beef consomme. Heat, then pour over pheasant in pan. Cover. Heat until it bubbles, then turn down to simmer. Cook about ½ hour. Turn pieces, then cook ½ hour more. Add 2 jiggers of sherry to sauce just before serving.

Cornelia Wailes Wailes '26g

SWEDISH MEAT BALLS

1 pound ground beef
½ pound ground veal
½ pound ground pork
3/4 cup fine zwieback crumbs
1 cup light cream
1 cup water
¼ cup minced onion
½ cup butter
1 tablespoon salt
¼ teaspoon each pepper and nutmeg
2 egg yolks

Have meats well blended. Soak crumbs in cream, then add water, fry onion in butter till brown and add to meat with crumbs, seasonings and eggs. Mix well, shape into small balls (about an inch in diameter) and fry in butter, shaking pan occasionally.

Evelyn Freeman

SWEDISH COL DUMMER

1 pound ground beef
½ cup boiled rice
1 egg, beaten
¼ cup minced onion
little butter
½ teaspoon salt
¼ teaspoon pepper
Cabbage leaves

Mix all together until of a fine consistency. Separate cabbage leaves, and soak in boiling water until soft. Now make cups of leaves, and fill with above mixture, leaving room to fold leaf over meat: then tie well with string. Brown on all sides in fresh bacon grease or whatever you have, turn heat down to low, add about ½ cup hot water, cover and let cook for about 3/4 hr. on top of stove or if you are having an oven dinner, bake at 350° for 1½ hrs.

Evelyn Freeman

MRS. ROSENSTOCK'S STUFFED CABBAGE
(8-10)

1 large cabbage
Meat filling:
- 1½ pounds round steak, ground
- 1 egg
- 1 onion, minced fine
- 1 teaspoon butter, melted
- Salt and pepper
- 1/3 to ½ cup milk

Take the head of cabbage apart, leaf by leaf, and drop the leaves into a large kettle of boiling salted water. Boil for 10 minutes. Drain. Put a large square cloth (tea towel) into a big mixing bowl, rather like a lining. Reconstruct the cabbage in the bowl, starting with some of the largest leaves at the bottom and along the sides. Put in enough leaves to make a good foundation for the meat filling; add a layer of meat, a layer of leaves, another layer of meat and cover the top with leaves. The finished product should look like a cabbage, when you have caught up the corners of the cloth and tied them securely on top of the cabbage.

Place the stuffed cabbage (resting on a rack or a low dish) into a kettle of hot water. Cover the kettle and let the contents boil for about 1½ hours. Untie the cloth and transfer the cabbage to a platter. It takes some doing to get it there, intact and right side up, but it can be done.

Serve it with boiled potatoes, garnished with parsley, and plenty of gravy - a thin cream sauce (4 tablespoons butter, 4 tablespoons flour, cabbage stock, potato stock, and a dash of freshly grated nutmeg). Cut it as you do a round cake.

For a smaller cabbage reduce ingredients and cooking time to one hour.

Martha von Briesen '31g

SAUERBRATEN
(from an old German recipe)

Place 7 pounds round steak in an earthen or stainless steel bowl. Rub salt and pepper into meat. Cover a little more than half with 2 parts of vinegar and 1 part of water, brought to a boil, with 1 dozen each allspice, cloves and whole peppers, 1 bay leaf and 1 sliced onion.
Let stand for 5 days, turning meat every day, and keep in a cool place.

Roast: Take meat out of liquid, put a piece of suet on top, and if more liquid is needed, use liquor from spiced vinegar solution. Brown the meat first, having placed onions and spices from vinegar on meat. When roasted, keep meat in refrigerator overnight so it is well chilled.

Gravy: Take vinegar solution and essence from meat, boil, and add ½ box of ginger snaps; if necessary, add water to taste.

The day before serving, slice meat - place in pyrex dish, add gravy, then another layer of sliced meat, until all of the meat and gravy have been used. Place in refrigerator or freeze. When ready to use, cook in slow oven about 1 hour. Serve with potato dumplings or broad noodles.

Dorothy Wallace '20g

VEAL CASSEROLE

Coat veal steaks or shoulder chops with a mixture of flour and egg, seasoned with salt and pepper. Brown them in a hot frying pan, then arrange in casserole. Pour 1 cup white wine over them and bake at 350° until tender. Have casserole covered for first part, then uncover at end.

Mary Pearl

BLANQUETTE OF VEAL(4)

2-pound breast of veal, cut in 2-inch squares
3 small white onions
4 sprigs parsley, 1 bay leaf, 1 sprig thyme
Salt, Pepper

For Sauce: 3 tablespoons butter
2 tablespoons flour
3 egg yolks
Juice of one lemon

Cover veal with cold water, let stand 1 hour and drain. Cover with fresh water, and add other ingredients, and cook 1 hour. Remove veal. -- Melt butter, add flour, stir well, and add 2 (or more) cups strained broth in which veal was cooked; cook 5-10 minutes. Beat yolks with lemon juice and just before serving add sauce slowly. Arrange veal in serving dish and pour sauce over it. Carrots, mushrooms, diced potatoes may be added, too.

Jeanne Barker

CZECHOSLOVAK VEAL PAPRIKA

In a heavy skillet brown in butter onions sprinkled with paprika. Add cubed veal cutlets and cook slowly with a tight cover. When the juice begins to brown add a little water and cook till meat is tender. Add sour cream, with a tablespoon of flour thoroughly mixed in and cook until gravy is thickened. Serve with wide buttered noodles. N.B.: Allow 1 onion and 1 cup sour cream for each pound of veal and enough paprika to color onions red.

The Hapalas

LAHMAHJOON

1 pound lean hamburg
1 pound fat hamburg or ground lamb
5 large onions chopped fine
½ bunch celery (using leaves and stalk), chopped fine
1 large can tomatoes
2 cans tomato paste
3 green peppers chopped fine
1 bunch parsley chopped fine
1 teaspoon black pepper
Salt ;to taste

Mix all ingredients together thoroughly. Cover and let stand in a cool place.

Dough

6 cups flour
1 cup shortening
1 egg
1 teaspoon salt
2 teaspoons sugar
2 yeast cakes
2½-3 cups milk (enough to make a soft dough)

Warm milk, add yeast cake. Add to flour and other ingredients. Knead well. Cover and let rise. Make small balls (as for tea biscuits). Cover and let rise again 1 ½ original size. Roll out to 8" diameter. Spread meat mixture on rolled dough and bake in a hot oven (475°-500°). Bake for 10 minutes on lower shelf. When second sheet is ready for oven, move first sheet to second shelf. Bake until bottom of dough is brown. Can be served hot or cold. Can be kept in refrigerator and reheated as needed.

The Hadidians

DOLMA

1 pound ground lamb or beef (rather fat)
1 pound rice (washed)
1½ medium size onions chopped fine
¼ bunch parsley chopped fine
½ green pepper chopped fine
Some dried mint
Juice of one lemon
½ can tomato paste
1 pint strained tomatoes
½ teaspoon garlic salt
Salt, pepper, red pepper to taste

Mix the above ingredients and let stand in a cool place. Scoop out vegetables to be stuffed with the above filling. (Squash, green peppers, small eggplants, tomatoes.) Mix an equal amount of salt and black pepper and sprinkle the inside of the scooped vegetables, then put in the filling (allowing a little extra space for the rice to swell). Cook the dolma in the juice of the tomatoes which you strained. More liquid may be needed. Cook until rice is done.

SARMA

The filling used for dolma may be rolled in cabbage or grape leaves. Pack these close together in pan and put a dish on top to hold them in place while cooking. Boil as for dolma.

The Hadidians

EGGPLANT PATTE (6-8) (Greek)

1 pound chopped meat
3 tablespoons butter, lard, or olive oil
3 tablespoons chopped onions
1 cup tomato sauce
½ cup dry breadcrumbs
1 cup grated cheese
2 tablespoons chopped parsley
1 cup white wine
1 cup water
3 or 4 eggplants (medium size)

For white sauce (Bechamel):
1 quart milk
1 cup flour
3 or 4 tablespoons butter
2 eggs
Salt, white pepper and grated nutmeg

Brown onions in butter, lard, or olive oil. Add chopped meat, mixing constantly until mixture becomes crumbly. Add tomato sauce, wine, water, salt, pepper, parsley and nutmeg. Cover pan and cook for one hour over low heat. In the meantime, cut the eggplants in slices ¼ of an inch thick. Salt them, let them drain in a colander, and fry in a deep fat.
Prepare a thick white sauce (Béchamel) with milk, flour, butter, salt, white pepper and grated nutmeg. Add eggs.
Arrange eggplants in shallow pan with a few bread crumbs. Add chopped meat and half the grated cheese and half of the breadcrumbs. Spread evenly over the eggplants. Pour the white sauce evenly over this, and spread on top the remaining cheese and bread crumbs. Pour melted butter over the top, and bake for 15 minutes until golden brown. Cool slightly and cut in squares as you would macaroni au gratin.

Helen Missires Lorenzo '50g

SWEETBREADS

Soak for half an hour in salt water. Remove membranes but do not deface. Grease glass dish with plenty of butter. Roll sweetbreads in flour with salt and pepper, placing them in dish with butter on top. Cover dish with pie plate. Cook at 400° 20 minutes on one side, turn and cook 20 minutes on other side. If not brown take pie plate off for a few minutes to color sweetbreads.

Mrs. William B. Dew

MEAT SOUFFLE (4)

2 tablespoons of butter
2 tablespoons of flour
2 tablespoons of fine, dry bread crumbs
3/4 cup of milk
1½ cups of cooked meat, ground
½ teaspoon of salt, rounded
1/8 teaspoon of black pepper
2 eggs

Make white sauce of butter, flour, crumbs and milk. Add meat and seasonings. Cool, and stir in the two egg yolks, beaten. Beat the egg whites until stiff and fold them into the mixture. Fill custard cups or casserole 3/4 full and place in pan of hot water. Bake in moderate oven (350°) about 40 minutes. Serve immediately plain or with mushroom sauce.

S. T. and Ethel Ramage

MAZETTI (ITALIAN NOODLES)

Brown in butter
1 pound ground veal
1 pound lean ground pork

Simmer in butter until tender
1 chopped green pepper
1 chopped stalk celery
1 chopped large onion

Boil ½ pound egg noodles 5 minutes in boiling water, then drain.
Mix meat, vegetables, noodles, with 1 small can mushrooms, 2 cans tomato soup in a baking dish with ¼ pound Old English cheese grated. Be sure to sprinkle top with cheese.
Bake 45 minutes in a moderate oven in individual timbales.

Anne Gary Pannell

ITALIAN SPAGHETTI (10)

1 pound spaghetti
2 cans tomatoes
2 cans broken mushrooms
1 can tomato paste
1 tablespoon Worcestershire sauce
¼ green peppers, chopped fine
4 cloves garlic, cut fine
¼ pound butter
1 pound pork tenderloin or 5 pork chops

Cut pork in cubes about 1 inch square. Fry garlic and pork in butter. Add tomatoes, mushrooms and other ingredients and cook slowly about 1 hour or until thick. Put spaghetti in saucepan of boiling salted water and cook about 20 minutes. Serve with ¼ pound grated parmesan cheese.

Eugenia Griffin Burnett '10g

JAMBALAYA

2 cups uncooked rice
1 cup uncooked shrimp (peeled)
3 cups canned tomatoes
1 medium size slice raw ham
1 large onion (chopped)
1 green pepper
4 tablespoons fat (bacon or ham drippings)
Salt, pepper, bay leaf, and thyme to taste

Fry rice with onion in fat until slightly brown. Add green pepper, ham cut in small pieces, and shrimp. Finally, add tomatoes mashed with fork and seasoning. Reduce heat to lowest point, and cook in heavy covered pot for about an hour. Do not stir. Oysters, crab meat, or chicken may be added to this if desired.
Serve with Creole salad.

Elizabeth Pierce '56

SHELL FISH CASSEROLE

Sauté a medium sized onion in about 4 tablespoons of butter. Add 2-3 cups cooked rice and mix well. Add ½ pint coffee cream, 1 can crab meat, 1 can lobster and mix. Then add about ½ cup or more of chili sauce, salt, paprika to taste. This may be prepared several hours ahead and heated in oven or double boiler.

Gertrude Prior '29g

BARBECUED SHRIMP

3 pounds shrimp ¼ cup water 1 cup vinegar
1 tablespoon each mustard, salt, Worcestershire
½ teaspoon red pepper, celery seed, bay leaves

Boil shrimp in the shell in the above mixture for 20 minutes.

Rebecca Carroll

FISH PLAKI (NEAR EASTERN)

1 large fish cut for serving
2 cups water
1 cup cut up tomatoes
1 cup cubed carrots
1 cup diced celery
1 cup diced onions
½ cup finely chopped parsley
1 clove garlic, sliced
3/4 cup olive oil
1 tablespoon salt
slices of lemon, peeled
1 cup diced potatoes (optional)

Cook celery, carrots, onions, garlic, parsley and salt in the 2 cups of water. Put fish in large pyrex or baking dish. Put cooked vegetables around it and add the uncooked potatoes, if desired. Put a peeled lemon slice on each portion of fish, then add the tomatoes and the olive oil. Bake in moderate oven 40 to 50 minutes. Serve hot or cold.

The Fishers

HADDOCK FILLETS IN WHITE WINE (4)

1 pound fillets
¼ cup flour
1 teaspoon salt
1/8 teaspoon pepper
3 tablespoons melted butter or oleo
¼ cup white wine

Dredge fish in flour mixed with salt and pepper. Place in greased baking dish. Pour over it butter and wine. Cover and bake 25 minutes in 450° oven.

FONDUE (3-4)

Rub the pan of a chafing dish with garlic. Melt a pound of gruyère cheese over low heat together with yolk of egg beaten slightly. Stir constantly. Cover lightly with white wine. Season with salt and pepper. When cheese is melted add a pinch of baking powder. Serve with inch cubes of French or Vienna bread. The chafing dish should be placed on the table over a flame and each person dips from it.
If sauce is too thin a tiny bit of flour may be added. For variety add mushrooms or 1 clove of garlic, minced.
Serve with tea or coffee or a small glass of Kirsch.

The Penzoldts

RAGOUT

Make a cream sauce of 1 tablespoon flour
1 tablespoon butter
1 cup milk
Melt one pound New York cheese in cream sauce. Add 1 can English peas mixed with 1 large can sliced mushrooms and one can cream of tomato soup and 8 sliced hard-boiled eggs. Put in baking dish in layers and bake about 30 minutes.

Anne Gary Pannell

PERSIAN PANCAKES

Use any good recipe for pancakes. When ready to serve cover each cake with sour cream, a tablespoonful of red caviar and squeeze lemon juice on top.

Elizabeth Sprague

SALADS
VEGETABLES
PRESERVES

CREOLE SALAD

1 head of lettuce
1 small can hearts of artichokes
1 can of anchovies, 1 hard-boiled egg
French dressing

Wash, dry, and chill 1 large head of green, leafy lettuce or 2 small heads of bib lettuce. Add drained can of hearts of artichokes, chopped anchovies, and grated hard-boiled egg. When ready to serve (but not before), toss together with French dressing made as follows:

3/4 cup olive oil $\frac{1}{4}$ cup lemon juice
1 teaspoon each salt and tarragon vinegar
$\frac{1}{4}$ teaspoon each Lawry's seasoning salt and pepper
$\frac{1}{2}$ teaspoon each paprika and dry mustard

Note: This is enough dressing for several salads and can be kept in refrigerator. Use only enough to coat lettuce leaves when tossed.

Elizabeth Pierce '56

BAKED EGGPLANT SALAD

2-3 large eggplants; 1 onion, grated
2-3 tomatoes, peeled and cut in small pieces
2 tablespoons chopped parsley; $\frac{1}{2}$ cup oil
3 tablespoons vinegar; salt and pepper

Bake eggplants whole at 350° for about an hour. When tender dip in cold water, skin, cut out stems. Mince pulp on board with silver knife or fork (so eggplant will not darken).
Place in a large salad bowl and add other ingredients. Mix well and garnish with black or green olives, sliced tomatoes or green peppers.

Helen Missires Lorenzo '50g

SUMMER SALAD (6)

2 slices white bread, cut in 1 inch cubes
3 strips bacon
½ red onion, cut in fine slices
1 medium red pepper
1 clove garlic
1 teaspoon Worcestershire
½ teaspoon salt
¼ teaspoon pepper
1/3 cup olive oil
1 egg
¼ cup lemon juice
¼ pound fresh spinach
1 head each: chicory, romaine, head lettuce

Cook bacon, put aside and pour off all but 1 tablespoon fat. Brown the bread cubes and put aside. Rub bowl with garlic and discard it. Put greens, broken into bite-sized pieces, into bowl, add onion rings and bread. Mix Worcestershire, salt and pepper with oil and sprinkle over greens. Toss until greens are coated with oil. Beat egg slightly, pour over greens and sprinkle lemon juice over all. Mix lightly and garnish with bacon, cut in half.

Mary Ann Lee

JELLIED CHEESE RING

2 tablespoons gelatine
½ cup cold water
3 cups hot milk
½ teaspoon mustard
½ teaspoon salt
3 eggs
2 cups grated cheese
Sliced stuffed olives

Soak gelatine in little cold water. Stir a little hot milk into beaten egg and then add rest of milk. Stir over fire until it stiffens; then add cheese and when soft remove from fire and stir in gelatine. Pour into ring mold and let set.

Ruby Walker

CRANBERRY SALAD

To the juice of 2 oranges and 1 lemon add 1 pound of ground cranberries and peel of 1½ oranges (ground) and 2 cups sugar. Let stand overnight. Next morning dissolve 2 packages cherry jello in 2 cups warm water. Add 1 small can crushed pineapple. Add this mixture to cranberry mixture and set aside to congeal. This salad will keep in refrigerator for several weeks.

Henrietta Walker

GRAPEFRUIT SALAD (12)

Cut 3 grapefruit in half, remove pulp and save, throw out membrane. Have ready to use 2 packages lemon jello. Strain juice from pulp and add to it pineapple juice to make amount of liquid for jello (4 cups in all). Add pulp to jello mix. When cool fill grapefruit halves. Chill until jello sets, cut in halves and serve on lettuce.

Dressing

4 tablespoons cold water	1 cup hot water
3 tablespoons flour	juice of 1 lemon
1/3 cup pineapple juice	dash of salt

Blend and cook in double boiler until thick. Add 1 dozen cut up marshmallows. Beat until cool. Add 1 cup slivered almonds and ½ pint stiffly whipped cream.

Christine Faulconer

BLACK BING CHERRY SALAD

Seed cherries (using 1 large can). Fill each cherry with an almond. Use 1 envelope Knox gelatine with 1 cup of juice from the cherries. Add 1 cup of sherry wine. Mold. Serve with cottage cheese.

Bonnie Rockett

CREAM SALAD DRESSING

1 cup thick cream
2 tablespoons lemon juice
2 tablespoons vinegar
1 tablespoon sugar
1 teaspoon salt
½ teaspoon paprika
A few grains of mustard

Beat the cream until smooth, thick and light. Mix other ingredients and gradually add cream, beating constantly.

Adeline Ames

FRENCH DRESSING

3/4 cup Mazola oil
2 tablespoons olive oil
¼ cup Tarragon vinegar
1 teaspoon salt
1/8-¼ teaspoon pepper (big pinch)
1/8-¼ teaspoon dry mustard (big pinch)

Mix all in bottle and let stand one day before using.

Lydia Newland

FRUIT SALAD DRESSING

1/3 cup sugar
1 tsp. dry mustard
¼ tsp. salt
2 tsp. celery seed
1 cup olive oil
1/3 cup honey
½ cup lemon juice
1 tsp. grated onion

Mix dry ingredients. Add honey, oil, lemon juice and onion. Beat. Chill. Good with avocado and grapefruit.

Marion Reilly

HOT POTATO SALAD (6-8)

3 pounds potatoes (not the mealy kind)
¼ cup finely diced bacon
¼ cup chopped onion
1 tablespoon flour
2 teaspoons salt
1¼ tablespoons sugar
½ teaspoon (or more) pepper
2/3 cup cider vinegar
1/3 cup water
3 tablespoons chopped parsley
½ teaspoon celery seed
1 egg white

Wash potatoes and cook in jackets until tender. Cool, peel and slice thinly.
Fry bacon until crisp, add chopped onion, cook one minute. Blend flour, salt, sugar and pepper. Stir in cider vinegar and water. Cook 10 minutes stirring well.
Pour over sliced potatoes, add chopped parsley and celery seed. Mix. Slightly beat one egg white and pour over salad. Toss gently and serve warm.
Serve with boiled tongue, with baked ham, with corn beef or assorted "cold cuts".

The Fishers

GERMAN POTATO SALAD

5 pounds small potatoes, boiled, peeled and sliced and seasoned with salt and pepper.
Boil until thickened and pour over sliced potatoes:
1½ cups sugar
4 level tablespoons cornstarch
1½ cups vinegar 1½ cups water
1 medium size onion cut small.

Add: ½ pound bacon cut in small pieces and fried. Mix gently and serve warm.
The above juice mixture may be used over sliced beets, or green beans.

Miriam Bennett

SOUR CREAM POTATO SALAD

4-6 cups young, tender mixed greens
12 or 14 small new potatoes, boiled
2 green onions
1 teaspoon dill seed
3/4 cup sour cream
Juice of one lemon
1 tablespoon chopped parsley
½ teaspoon onion powder
¼ teaspoon celery seed
¼ teaspoon freshly ground black pepper
1 teaspoon monosodium glutamate

Carefully wash, dry and chill greens. (Good combination: lettuce, chopped celery, parsley, watercress, endive, and tiny tender leaves of fresh raw spinach.) Tear greens into bite sized pieces and put in bowl with potatoes, peeled and sliced, and green onions. Sprinkle dill seed over salad.
For dressing: Mix sour cream with lemon juice, parsley, onion powder, celery seed and pepper. Dust greens with monosodium glutamate, add dressing, and toss.
Serves 4.

The Hughes

SAVORY POTATOES

9 medium sized potatoes
2 chopped onions
½ cup water
6 tablespoons olive oil
1 tablespoon sage, powdered
1 teaspoon salt
1/8 teaspoon pepper

Peel potatoes, place in shallow baking dish, add water, seasonings and oil. Bake until potatoes are soft and brown.

Jane Belcher

ASPARAGUS CASSEROLE

Make a rich white sauce, seasoned with salt and pepper. Cut asparagus into bite size, arrange in buttered baking dish, add blanched almonds and mushrooms, cover with sauce, grated cheese, bread crumbs and dot with butter. Bake at 350° till brown.

Ophelia Short Seward '21

RATATOUILLE

2 tablespoons oil
3 egg plants, peeled and cut in rings
3 small squashes
1 pound tomatoes, cut and drained

Heat oil, add vegetables and cook covered ¼ hour. Remove lid and continue cooking so water will evaporate. Season with salt, thyme and rosemary.

Margaret Osborn '55g

CURRIED ONIONS

Drain a 2 pound can of small white onions or 2 cups of sliced onions and put them in a buttered casserole.
Mix together and add to 1/3 cup melted butter: ¼ cup flour, pinch of Cayenne, ½ teaspoon each curry powder and paprika, 1 teaspoon salt, ¼ teaspoon black pepper (freshly ground). Stir together and add 1 cup of beef bouillon and 1 cup milk. Add ½ cup of grated cheese. When thick and smooth pour it over onions and bake at 350° for 30 minutes.

Phyllis Herndon '55g

BREAD AND BUTTER PICKLES

1 gallon cucumbers, thinly sliced and measured
8 small onions, thinly sliced
4 red sweet pimientos, shredded
½ cup salt

Mix vegetables and salt, putting ice through them. Weigh down for three hours and drain well.

Pickling syrup
5 cups sugar
1½ teaspoons turmeric powder
2 tablespoons mustard seed
1 teaspoon each ground cloves and celery seed
5 cups vinegar (4 and 1 cup of water if too strong)
Mix thoroughly, put over slow fire and bring to boiling point but do not boil. Seal in sterilized jars.

Helen McMahon '23g

CORN RELISH

12 ears sweet corn
2 onions, 2 green peppers, 1 sweet red pepper, and 1 cup cabbage, chopped
2 tablespoons salt; ¼ teaspoon pepper; and
1½ teaspoons dry mustard
1 cup sugar
2 cups vinegar

Cut corn from cob but do not scrape the ear. Mix with chopped onions, peppers and cabbage and add remaining ingredients. Cook slowly for 1 hour stirring occasionally. Turn into sterilized jars and seal at once.

Joseph A. Gilchrist, Jr.

TOMATO MARMALADE

4 quarts ripe tomatoes
6 lemons
4 pounds granulated sugar
1 cup raisins (seedless)

Remove skins from tomatoes and slice lemons very thin, discarding seeds. Heat ingredients slowly in preserving kettle and let simmer until quite thick. Seal in sterilized jars.

Jane Belcher

LINDBERGH SPECIAL

1 large head of cabbage
8 large carrots
8 sweet peppers (some red)
3 onions

Grind all together. Add ¼ cup of salt and cover with lukewarm water. Let stand for two hours. Drain and then add 5 cups white sugar, 4 cups vinegar, 2 tablespoons white mustard seed, then 1 tablespoon celery seed. Stir and put in jars. Do not cook.

Ann Keyworth Laurence '52g

GINGER PEARS

8 pounds pears, pared, cored and quartered
7 pounds sugar
2 cups cold water
1 ounce ginger root

Soak the ginger in the water overnight. Then boil pears, sugar, and ginger-water 3 or 4 hours. Seal in sterilized jars.

DESSERTS

ALMOND CREAM

1 pint milk boiling hot
2 tablespoons corn starch
1 cup sugar
Whites of 3 eggs, pinch of salt
Almonds blanched and chopped fine

Cook milk, cornstarch, sugar and salt until thick as a thick custard. Then pour over the whites of eggs beaten stiff -- mixing thoroughly together. Stir in the almonds. Serve very cold in sherbert glasses with whipped cream on top. Place almonds over top of cream. I use ½ pound of shelled almonds to 1 quart of milk, but more makes it even better.

Miss Mattie Patteson

BISCUIT TORTONI

12 dry macaroons
¼ cup sugar
3/4 cup milk (for richer dessert use coffee cream)
Pinch of salt
½ pint cream
½ tsp. almond extract
½ teaspoon vanilla

Roll 9 of the macaroons to form crumbs (should be about 3/4 cup). Add milk, sugar and salt. Stir well and let mixture soak for an hour. Whip cream till thick and gradually beat in macaroon mixture. Add flavoring. Fill paper cases and top with remaining macaroons well broken up. Freeze.

Carol Rice

SCHAUM TORTE

6 egg whites
Knife-tip cream tartar
2 scant cups sugar
1 teaspoon vinegar
1 teaspoon vanilla

Beat 6 egg whites (with a wire whisk) until foamy. Add a knife-tip of cream of tartar and continue beating until the egg white stands in peaks. Then add, gradually, 2 scant cups of sugar while beating. Next add 1 teaspoon vinegar and 1 teaspoon vanilla, and continue beating until the mixture is firm and satiny in appearance. Pour into a well-greased (Crisco or butter) spring form, 10" in diameter. Bake it in a slow oven (250o-275°) for 1½ hours, or longer, until the top is a lovely pale gold; or heat the oven to 500°, turn off the heat, insert the Schaum Torte and let it remain for 3 or 4 hours.
When ready to serve, open the spring form and remove the rim carefully, leaving the Torte on the base. Lift the top crust off as carefully as possible and put it aside, temporarily. The Torte may then be filled with whipped cream (this makes it <u>echt</u>!) or ice cream, or even sherbet, and it may be garnished with fresh (or frozen) berries or peaches. Replace the top crust (don't worry if it isn't all in one piece) and set your masterpiece on the table, to be served before the admiring eyes of your guests. This recipe serves six comfortably, eight in a pinch.
<u>Cautionary hints</u>: Be sure that the egg whites are at room temperature and that the sugar is dry. You will probably have better luck, too, if you bake it on a day that isn't damp. Schaum Torte may be made a day before it is to be served, but it cannot be filled until just before it is to be enjoyed.

Martha von Briesen '31g

JERUSALEM RICE PUDDING

Wash 3 tablespoons of rice and cook in 1½ pints of milk in a double boiler. When cooked, let cool, then add 1 tablespoon gelatine which has been dissolved in 2 tablespoons of milk or water; add also ½ pint cream, whipped. Turn into a mold to harden.
When ready to serve, turn out and heap another ½ pint whipped cream over it, and on this place apricot, cherry, or other rich preserve. (Note that this requires no sugar except that which is in the preserve.)

Mary Pearl

PEKIN DUST

Boil 1 quart chestnuts until well done. Peel, run through meat chopper, then force through sieve. Whip ½ pint cream. Add 1 tablespoon confectioner's sugar and 1 teaspoon vanilla. Mix with chestnut dust. Chill and serve in large pile.

Meta Glass

Irén Marik makes a dessert similar to this, flavoring it with rum.

CREME CHANTILLY

Chill beater, bowl and one cup of whipping cream. Beat the cream until it stands in peaks, add 3 tablespoons sifted confectioner's sugar and 1 teaspoon vanilla.

Laura Buckham

ANGEL ICE BOX CAKE (6)

Line shallow bowl or loaf pan with wax paper, then with slices of angel cake.

Melt 6 ounces semi-sweet chocolate in double boiler. Add 2 egg yolks, 3 tablespoons powdered sugar and 2 tablespoons cream. Let cool. Fold in stiffly beaten egg whites. Spread on top of cake. Place in refrigerator a day before using. Frost with whipped cream.

Margaret Cornwell Schmidt '37g

PEPPERMINT ICE BOX CAKE (6-8)

12 marshmallows
3/4 cup crushed peppermint stick candy
1 cup heavy cream, whipped
½ cup chopped pecans
½ pound vanilla wafers, crushed
1 chocolate almond bar, grated

Cut marshmallows into very small pieces and, with the peppermint candy, fold into the whipped cream. Add nuts. Cover bottom of buttered freezing tray with wafer crumbs. Then add whipped cream and candy mixture. Spread thin layer of crumbs over top and sprinkle with the grated chocolate bar.

Frances Douglass Rowe, A

CHOCOLATE MOUSSE (4)

3 egg yolks
2/3 cup powdered sugar
1/8 pound butter
2 squares chocolate
(Pinch of salt)

Beat yolks well with sugar. Melt chocolate and butter in double boiler. Pour over yolks and sugar. Add salt. Fold in stiffly beaten whites. Chill.

Eva Sanford

FROZEN ROCKY ROAD (8)

1 square Bakers unsweetened chocolate, cut fine
3/4 cup milk
6 tablespoons sugar
1 teaspoon gelatin, dissolved in cold water
½ cup chopped pecans
10 marshmallows, cut in eights
½ pint cream, whipped
1 teaspoon vanilla

Bring to boil sugar, milk, and chocolate. Stir to prevent scorching and cook till smooth. Take from fire and add gelatin. Cool thoroughly, and add marshmallows, nuts and vanilla. Gently fold in whipped cream. Put in freezing tray to freeze.

Frances Douglass Rowe, A

SUB-DEB DELIGHT (8)

1 pound vanilla wafers - 1½ boxes
1 egg
½ cup sugar
1½ tablespoons butter
1 pint whipped cream
½ cup chopped nuts (pecans)
1 cup crushed pineapple

Use ½ of the whipped cream in the mixture, the other half on the top. Press 2/3 of the rolled wafers into pyrex pan 7" x 11" (about 1" thick). Make mixture with beaten egg, melted butter, ½ pint whipped cream, nuts, pineapple and sugar and spread on wafers. Put remainder of rolled wafers on top. Leave in icebox about 24 hours before serving. Add whipped cream and a cherry.

Virginia Fosler Gruen '34

"Sugaring off"

Boil maple syrup (or maple sugar, melted down with a little water) to around 230° or until it will rest upon snow without sinking in. Pour in small quantities on clean snow well patted down and serve with pickles and salty crackers or doughnuts.

Maple Mousse (6)

2 egg yolks
1 cup maple syrup
1 pint thick cream
pinch of salt

Place beaten egg yolks and maple syrup in top of double boiler over hot water and cook until mixture thickens, stirring constantly. Let cool, then fold in cream which has been whipped. Freeze.

Maple Sponge

2 eggs
1 envelope Knox gelatine, dissolved in ¼ cup cold water
1 cup maple syrup
¼ cup chopped nuts or slivered almonds
1½ cups hot milk
¼ teaspoon salt

Cook milk and egg yolks in double boiler till of a custard consistency. Add gelatine and when dissolved add syrup and salt. When cool fold in egg whites beaten stiff and nuts. Chill in mold. Serve with cream.

Laura Buckham

LEMON ICE BOX CAKE (16)

8 eggs
1½ cups sugar
2 lemons, juice and grated rind
1 cup water
2 tablespoons gelatin
16-18 lady fingers

Soak gelatin in ½ cup cold water. Beat egg yolks, add 1 cup sugar. Add lemon juice and grated rind to beaten egg yolks and sugar and cook until a custard, in double boiler. Add ½ cup boiling water to gelatin, allow to cool a little and then add to custard, mixing well. Beat egg whites, add rest of sugar to egg whites. Line spring mold with lady fingers (bottom too). Pour on custard. Place in ice box overnight and cover top with slightly sweetened whipped cream before serving.

Evelyn Munger

LEMON BISQUE (12)

1 package lemon jello (dissolved in 1 tablespoon cold water)
2/3 cup boiling water
½ cup sugar
1 lemon, juice and rind
1 box vanilla wafers
1 tall can of evaporated milk chilled 24 hours

Combine and chill (not jell) first four ingredients. Chill bowl and beater and whip evaporated milk. Fold in lemon mixture and pour into 2 refrigerator trays which have been lined with crushed vanilla wafer crumbs. Scatter crumbs on top. Place in refrigerator to set. (Do not put in freezing unit.)

Tony Nelson

SOUR CHERRY PUDDING

Cream together 3/4 cup light brown sugar
½ cup butter
1 cup flour

Place 2 cups of drained sour cherries in bottom of buttered baking dish. Cover with sugar, flour, and butter mixture. Bake uncovered for ½ hour in moderate oven (350°). Serve hot with whipped cream or sauce.

Joanna M.Parks '53g

RAISIN DESSERT

Mix 1 cup brown sugar with 1 tablespoon butter, ½ cup raisins, 4 cups hot water. Boil to medium syrup. Cool. Add ½ teaspoon vanilla.

Second part: ½ cup white sugar
1 tablespoon butter
2 teaspoons baking powder
½ cup sweet milk
flour to make drop batter

Put into buttered pan. Pour syrup over it. Bake in moderate oven. Serve with whipped cream.

Ann Keyworth Lawrence '52g

CARAMEL PIE

1 cup Damson preserves 1 cup butter
5 egg yolks 1 teaspoon vanilla
1 cup sugar

Cream butter and sugar. Beat egg yolks separately and add to butter and sugar. Add damsons and vanilla. Mix well. Pour into a deep uncooked pie shell and bake until firm. Makes 2 pies.

Rebecca Carroll

CRACKER PIE

3 egg whites, beaten stiff
Add slowly: 1 cup sugar
1 teaspoon baking powder
Combine and fold in: 5 double saltines, rolled fine
2/3 cup chopped pecans

Melt 1 tablespoon butter in pie plate and spread up sides. Pour in meringue and bake 30 minutes in 350 oven. Serve with whipped cream or ice cream.

Margaret Cornwell Schmidt '37g

LEMON CHESS PIE

3 eggs
1 cup sugar
4 tablespoons melted butter
pinch of salt
juice and grated rind of 1 lemon

Beat eggs well. Add other ingredients. Pour into unbaked pie shell and bake 25 minutes at 350°. Serve warm.

Edna Earl McGehee Pleasants '29

PECAN PIE

1 unbaked pie shell - bottom covered with 1 cup pecans, broken in pieces.
Mix: 1 cup dark Karo syrup
½ cup sugar
¼ cup melted butter
3 whole eggs, slightly beaten
salt, vanilla

Pour over nuts and bake in hot oven for few minutes. Reduce heat and continue baking until rather firm. The nuts rise to the top.

Meta Glass

SUNSHINE PIE

1 pint whipping cream
8 eggs (1 cup whites)
1/3 cup water
1½ cups granulated sugar (½ cup each for meringue, custard and whipped cream)

Beat egg whites stiff (as for meringue). Fold in gradually ½ cup sugar. Line greased pie plate (9 inch) with egg whites, puffing up around rim of pie plate. Bake in moderate oven until light brown. Cool.
Make syrup with 1/3 cup water and ½ cup sugar in double boiler. Remove from heat and cool slightly. Beat egg yolks fluffy. Pour syrup gradually over egg yolks, beating constantly with rotary beater. Return to double boiler and, while beating constantly with rotary beater, cook over boiling water until custard is thick. Before removing from heat, add 1 envelope Knox gelatine which has been softened in 2 tablespoons water. When custard has cooled, add 7 tablespoons rum.
Whip cream stiff, adding ½ cup sugar. Fold into cold custard, pour into meringue crust, and chill at least 4 hours. Keep chilled until served.

Kate Rose and Red Top

SUNNY SILVER PIE

Bake pie shell first. Beat 4 egg yolks, add pinch of salt, grated rind of 1 lemon, and juice of 2, strained, ½ cup sugar. Cook in double boiler until thick. Add 1 teaspoon gelatine dissolved in 2 tablespoons cold water and whip whites of 4 eggs until stiff and dry. Add ½ cup sugar slowly, then add cooked mixture to whites and fill crust. Chill at least 4 hours. Top with whipped cream.

Mrs. Prior

CRUST CHEESE PIE

20 graham crackers ½ cup sugar 1/8 pound butter	Mix and press into pie plate, reserving some for top of pie.
2 eggs, beaten ½ cup sugar 3 packages cream cheese 1 teaspoon vanilla	Beat. Put into crust and bake 30 minutes in 350° oven. Cool.
⅓ cup sugar 1 pint sour cream 1 teaspoon vanilla	Mix. Spread on top of pie. Sprinkle with crumbs and bake 10 minutes at 350°.

Make a day in advance and refrigerate.

Jacqueline Sexton Daley '40

Elizabeth Sprague gives her version of this cheese cake which differs slightly in proportions. The directions are the same up to the final baking which she does for 5 minutes at 400°. She serves it hot or cold.

12-16 graham crackers, rolled to crumbs
¼ cup butter, melted
2 tablespoons sugar

3 eggs, beaten
¼ cup sugar
2 packages cream cheese (8 ounce size)

½ pint sour cream
1 teaspoon sugar
1 teaspoon vanilla

FRENCH STRAWBERRY PIE

Set aside ½ of a quart of strawberries (the choicest). Mash other half and let come to a boil. Mix 1 cup sugar with 3 tablespoons cornstarch and add to boiling mixture. Cook until thick over very low fire. Let cool.
Spread a baked, cooled pie shell with one package (3 ounce) Philadelphia cream cheese, which has been moistened with a few drops of cream. Place the whole berries on this. Put the cooled mixture over the top of the berries. Serve with whipped cream, if desired.

Frances Lauterbach '23

CREAMY MINT-CHOCOLATE PIE

½ cup butter or margarine
3/4 cup sugar
1 square unsweetened chocolate, melted and cooled
1 teaspoon vanilla
1/8 teaspoon peppermint extract
2 eggs
1 baked 8" pie shell; whipped cream; crushed peppermint stick candy

Cream butter or margarine, add sugar gradually, creaming well after each addition, blend in chocolate and flavorings. Add eggs, 1 at a time, beating very well after each addition. If you have an electric mixer or beater, use it, for you'll need to beat in each egg at least 5 minutes to make the mixture thick, creamy and fluffy. Turn filling into baked pastry shell; chill 1-2 hours. Top with whipped cream, sprinkle with crushed candy.

Phyllis Herndon '55g

ORANGE CHIFFON PIE

1 baked 9" pie shell
1/3 cup sugar
2/3 cup orange juice
1½ tablespoons lemon juice
¼ teaspoon salt
4 egg yolks
1 tablespoon gelatine
1/3 cup cold orange juice
1½ tablespoons grated orange rind
2 teaspoons grated lemon rind
4 egg whites
1/3 cup sugar

Combine 1/3 cup sugar, orange juice, lemon juice and salt; add beaten egg yolks and cook in double boiler until of a custard-like consistency. Soak gelatine in cold orange juice 5 minutes, add to hot custard and stir until dissolved. Add grated rinds. Let cool until it starts to set. Beat egg whites stiff with ¼ teaspoon cream of tartar. Beat in 1/3 cup sugar gradually, as for meringue -- these should hold a peak. Fold meringue into custard mixture. Fill baked shell. Chill, top with slightly sweetened whipped cream. Garnish with fresh orange wedges.

Caroline Furniss Wolfe '36g

BROWN SUGAR PIE

2 cups brown sugar
3 eggs
4 ounces butter (¼ pound)
1 teaspoon vanilla

Beat sugar and eggs together; add melted butter and beat slightly until well mixed. Cook in uncooked pie crust about 30 minutes in a medium oven (275°).

Linda Spence Brown

LEMON-CHEESE TARTS

2 cups sugar
¼ pound butter
6 eggs
Grated rind of 2 lemons and juice of 3 (strained)
Pinch of salt.

Stir in a sauce pan over low heat the sugar, butter, lemon rind and juice. Beat yolks of eggs and pour hot mixture over them, a little at a time, stirring while cooking slowly until mixture thickens. Whip the egg whites with salt and fold into mixture. Put into small precooked pastry shells and cook on the top shelf of the oven for 5 minutes at 325°.

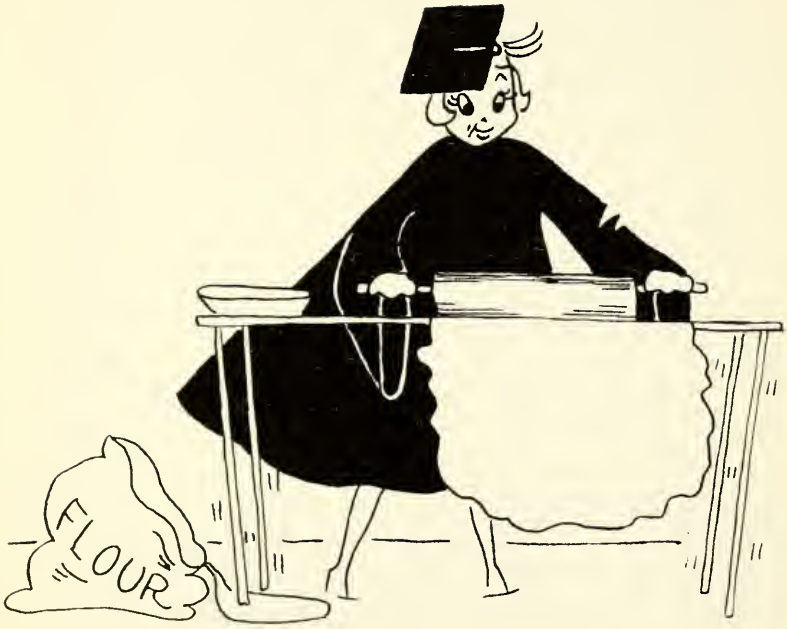
Ruby Walker

VIENNESE COTTAGE CHEESE TARTS

½ pound butter
½ pound cottage cheese
½ pound flour
pinch of salt

Mix as for pie-crust; chill thoroughly for two or more hours. Take up small piece, pat until firm. Roll it into 1/3" thickness; cut into squares about 3" square. On one side of square put some thick jam such as gooseberry, spiced plum, or orange. Fold over other side to form a triangle and pinch down sides with finger or fork marks. Bake in 400° oven about 20 minutes. If you put too much jam in, it will melt and run out.

Mrs. Dillard



BREADS

NUT BREAD

2 cups of whole wheat flour (or sifted graham)
1 cup white flour
1 cup brown sugar
1 rounding teaspoon soda
2 level teaspoons baking powder
1 teaspoon salt
1 cup nuts
2 cups sour milk

Bake one hour in a moderate oven.

Mary Ely Lyman

CHEESE BREAD

3/4 cup boiling water
½ cup seedless raisins
1 1/3 cups sifted flour
½ teaspoon salt
1 teaspoon baking soda
1/3 cup sugar
1 egg beaten
1 cup grated sharp cheddar cheese

Pour boiling water over raisins; let stand 5 minutes. Meanwhile mix and sift flour, salt, baking soda and sugar. Add beaten egg, grated cheese, and raisins with water. Mix well. Bake in a greased 8 inch tube pan in moderate oven (350°) for 50 minutes.

Florence Robinson

ENGLISH MUFFINS

Combine: ½ cup scalded milk
¼ cup shortening
1½ teaspoon salt
1 tablespoon sugar
Cool to lukewarm by adding ½ cup water (water used to dissolve dry yeast should be subtracted from water in recipe).
Add: 1 cake compressed yeast, crumbled (or 1 package dry granular yeast dissolved as directed on package). Mix well.
Add: 3 cups sifted flour. Mix until well blended. Cover and let stand 15 minutes.
Roll out on floured board to ¼ inch thickness. Cut into rounds with 3½ inch cutter.
Place on baking sheet which has been sprinkled with 2 tablespoons corn meal.
Sprinkle tops of muffins with additional 2 tablespoons corn meal.
Let rise in warm place (85 to 90°) until double in bulk, about 1 hour.
Bake slowly on hot, ungreased griddle about 7 minutes on each side.
Split muffins, toast cut sides, butter and serve.

Mary Ann Lee

SPANISH BUN CAKE

Cream: 2 cups brown sugar
½ cup butter or shortening
Add: 4 egg yolks
Sift 3 times: 2½ cups flour
1 teaspoon baking powder
1 teaspoon soda
Add dry ingredients to sugar and butter alternately with 1 cup sour milk. Fold in 2 egg whites stiffly beaten and 1 teaspoon vanilla.
Icing: Beat 2 egg whites very stiff, add 1 cup brown sugar and heat well or mix with hands. Spread on cake and sprinkle with nuts. Bake in at 350° for 45 minutes. Let stand in pan to cool.

RED TOP BREAD (white)

2 cups milk
2 tablespoons granulated sugar
2 teaspoons salt
6 cups enriched flour (plus)
2 tablespoons soy flour (optional)
1 package yeast
¼ cup lukewarm water
2 tablespoons shortening (generous)

Scald milk. Add sugar and salt. Stir till dissolved. Cool to lukewarm. When mixture is cool, add two cups of sifted flour, stirring well. (Do not beat.) In the meantime, crumble yeast cake (or granulated yeast) in ¼ cup lukewarm water, in which a teaspoon sugar has been dissolved. When yeast has become puffy and spongy (5-10 minutes), stir gently to make homogeneous; then add to flour-milk mixture. Stir to mix thoroughly. Add enough more flour to make a moderately stiff dough - about a cupful at a time, mixing well after each addition. Turn out in ball-like form on lightly floured board (or formica tabletop), and let "rest" for about 10 minutes, to form thin crust. Dot the shortening in small bits on top of dough. With floured spatula, fold the dough so that shortening is covered by thick layer of dough, at the same time forming dough into ball-shape. Smear both hands lightly with shortening, then lightly with flour, and begin kneading with both hands. Continue kneading until dough is "satiny" (10-15 minutes); shape into ball and place in lightly greased bowl. Cover with wax paper and light cloth; let rise in warm place (80-85°) till doubled in bulk (about 1½ hours). Avoid drafts. Pre-heat oven to 400° (moderately hot). When dough has risen sufficiently turn out on lightly floured table top, and knead lightly to regain satiny finish and to eliminate large air-bubbles. Divide into two equal portions (usual size loaf); or into five

equal portions (if you use crisco tins - one pound size). Use as little flour as possible on this second kneading. Shape each section to fit the pan; butter palms and fingers and smear on each section of dough. Place each section in well greased pan fitting dough to shape of pan. Let rise till doubled in bulk (about 1 hour). Bake in moderately hot oven (400°) 25-40 minutes depending on size of pan. When loaf stops "singing" it is done. When done, remove from pan immediately, and place on wire rack to cool. Do not put in bread-box or refrigerator until thoroughly cooled.

RED TOP BREAD (whole wheat)

2 cups milk
2 tablespoons granulated sugar
1 tablespoon salt
3 3/4 cups whole wheat flour
2¼ cups enriched white flour
1 package yeast
¼ cup lukewarm water
2 tablespoons shortening (generous)

Note: Fresh water-ground 100% whole wheat flour gives best flavor.

Sift white flour in large bowl. Sift whole wheat flour on top, reserving bran in separate bowl. Proceed as with Red Top white bread, except that you mix about one-half of the bran in scalded milk before mixing in the flour. After second kneading and after each portion of dough has been smeared with butter, roll each loaf in the bran just before putting in pans for second rising. Bake ten minutes in oven preheated to 400°; then reduce heat to 350° and bake for 20 minutes longer, or until loaf stops "singing".

NOVA SCOTIA BANANA BREAD

2 eggs
1 cup sugar
1½ cups flour
½ cup melted butter
3 crushed bananas
1 teaspoon soda
1 teaspoon salt

Beat eggs; add sugar, then melted butter and crushed bananas. Lastly, add flour which has been sifted with soda and salt. Put in greased loaf pan and let rise 20 minutes. Bake in moderate oven (325°-350°) for 1 hour.

Marjorie Purcell

SALLY LUNN BREAD

4 cups flour
2 eggs
1½ cups milk
2 tablespoons shortening
3 tablespoons sugar
1 teaspoon salt
1 yeast cake

Sift flour and salt twice. Dissolve sugar and yeast cake together in 3/4 cup warm water. After which, add beaten eggs to flour. Then heat milk and shortening separately, But be sure that milk is not too hot, merely lukewarm. Then pour both milk and shortening together into flour and beat for five minutes. Set aside to rise for two hours. After which put down in a very shallow pan or cake mold and let rise again for an hour and a quarter; then bake for 45 minutes in moderate oven.

Carol Rice

RHODE ISLAND JOHNNY CAKES (3-4)

To one cup of water ground (or bolted) white corn meal add ½ teaspoon of salt and 1/3 teaspoon of sugar. Scald thoroughly with boiling water. Taste to be sure you have the right seasoning of salt and sugar. Then thin down with rich milk or part cream and part milk. Should be able to drop batter from a spoon. Drop from spoon onto hot frying pan well greased with bacon fat (cover pan about ¼ inch with fat). Fry slowly (20 minutes to 30 minutes) at medium or low heat until well browned on both sides. Delicious with roast beef.

Lysbeth Muncy

BATTER BREAD

Put into the oven to melt a piece of shortening the size of an egg. This should be melted in the pan that will be used for the bread. (A medium size Pyrex baking dish). Beat three eggs, add 1 cup water, sift in 1 cup of water ground country meal, add 1 cup of buttermilk, 2 heaping teaspoons baking powder, add another cup of water or buttermilk, 1 pinch of soda, 1 teaspoon salt. Pour this very liquid batter into the sizzling hot shortening. This method scalds the meal, greases the pan and adds the shortening. Mother pulled that one out of the sack. Cook 20 to 25 minutes in a very hot oven.

Rebecca Carroll

BLUEBERRY MUFFINS

4 cups flour
4 teaspoons baking powder
1 cup sugar
1 teaspoon salt
1½ cup blueberries
3 eggs
1 cup milk
½ cup melted butter

Mix blueberries with dry ingredients.
Add eggs, milk and melted butter.
Makes about 32 small muffins or 12 very large ones.
To halve recipe use 1 egg and 1 yolk.

Mae Payne

BUTTERMILK BISCUIT

2 cups flour
½ teaspoon salt
1 teaspoon baking powder
½ teaspoon soda
¼ cup shortening
Buttermilk to make dough stiff enough to roll with rolling pin.

Sift dry ingredients into bowl, work in the shortening with the fingers until of the right consistency to roll out. Flour rolling pin and board, cut with a biscuit cutter and bake in a hot oven (400°).

Annette Gemmell

BREAKFAST PUFFS

Roll out small piece of light bread dough. Spread with butter and a sprinkle of sugar. Double over and cut into thin slices (about ½ inch wide and 10 inches long). Twist strips into figure eights and immediately drop into pan of very hot fat. Cook to a pretty brown and turn. Eat at once. (If allowed to rise and to double their size, these will improve.)

Ruby Walker

SHORTBREAD

6 ounces flour
4 ounces butter
2 ounces sugar, extra fine granulated
Pinch of salt

Sift flour, cut in butter and when of consistency of fine crumbs add sugar and salt. Knead until it binds. Make dough into a ball, flatten to about ½-3/4 inch in thickness on floured wax paper, mark edges with back of a blunt knife, prick all over, transfer to a greased and floured baking sheet. Mark into 8 sections with sharp knife, cutting almost to the baking sheet. Cook at 325° for about 35 minutes or until light brown. It may be sprinkled with sugar. Leave to cool on baking sheet.

Rosemary Maclaren '55g

CZECHOSLOVAK RAISIN BREAD

4 cups flour
½ cup sugar
1 teaspoon salt
1 whole egg plus 2 yolks, beaten together
1 cup milk
7 tablespoons melted butter
¼ cup lukewarm water
1 package yeast
2/3 cup seedless raisins
1 teaspoon grated lemon rind

Sift flour into large bowl with sugar and salt, add beaten eggs and mix. Add slowly butter and milk, scalded and cooled to lukewarm. Sprinkle yeast in lukewarm water and let stand 5-10 minutes till thoroughly dissolved. Work dough, then add yeast slowly and mix till dough no longer sticks. Cover and let rise in a warm place until double (about 2 hours). Add raisins and lemon rind. Place dough on well floured board and divide into 9 portions - 4 large ones, 5 smaller ones. Roll each portion into a long thin roll. Braid 4 large rolls and place on buttered pan (cookie sheet with sides). Next braid 3 smaller rolls and place them on top of the first. Place the last 2 rolls on top of the loaf. Let rise once more, then brush with white of an egg and bake in a 350° oven for 50 minutes or until nicely brown.

The Hapalas

CAKES · COOKIES

APPLE SAUCE CAKE

Cream together: 2 cups shortening
2 cups sugar
Add: 1 egg
3 cups apple sauce
2 cups chopped nuts
2 cups seedless raisins
½ tablespoon cinnamon
½ tablespoon nutmeg (grated)
Pinch all-spice
1 teaspoon salt (scant)
1 teaspoon soda
4½ cups flour

Mix well. Line pan with waxed paper and flour it. Bake two hours in slow oven.

Given to Miss Meta Glass by
Mrs. George Walker

PINEAPPLE UPSIDEDOWN CAKE

1 can of pineapple (#2 size)
3 tablespoons of butter
1 cup brown sugar
2 eggs
1 cup sugar
1 cup flour
½ cup pineapple juice
1 teaspoon baking powder
1 teaspoon vanilla

Melt butter and brown sugar together in a large skillet. Cover the bottom of the skillet with pineapple circles laid in the caramelized sugar.
For the cake, beat eggs with sugar; mix in the other ingredients. Pour batter over pineapple circles and bake for 30 minutes. Set oven at 350°.

Ethel and S. T. Ramage

FUDGE SQUARES

½ cup butter
2 ounces chocolate
3 eggs
1 cup sugar
3/4 cup bread flour
½ teaspoon baking powder
½ teaspoon salt
1 cup chopped nuts
1 teaspoon vanilla

Melt chocolate, add butter. Beat eggs, add sugar gradually to eggs. Add flour sifted with baking powder and salt. Add chocolate and butter mixture, nuts, vanilla. Bake in shallow pan - ½" thickness. Batter is thin. Do not add flour. Moderate oven 10 minutes.

Fudge Icing
Melt 2 ounces bakers chocolate in top of double boiler. Add 1/3 cup butter. Add 1 cup milk slowly, stirring constantly. Add 2 cups sugar slowly, stirring constantly. When thoroughly mixed, place top of double boiler over direct heat. Cook slowly, stirring now and then, until a soft ball is formed in water. Cool, beat and ice the cake.

Helen McMahon '23g

RUM BALLS

1 pound ground vanilla wafers
1 cup pecans chopped
1½ cups of sugar
2 tablespoons water
2 teaspoons cocoa (optional)
6 jiggers of rum (Bacardi)

Boil sugar with water 2 minutes, stirring constantly. Mix dry ingredients, pour syrup and rum over mixture. Shape in balls and roll in powdered sugar.

Bonnie Rockett

DROP SAND TARTS (6 dozen)

2 cups sugar
3/4 pound butter or oleo
3 eggs
2½ cups flour

Mix ingredients together. (I don't sift.) Form small marbles and press nut on top. Dust with cinnamon. Place on greased cookie sheet and bake in 375° for 12 min.

Gretchen Geib Troup '35

SNOWDROPS (60)

7/8 cup butter
2 cups cake flour
1 teaspoon water
4 tablespoons confectioner's sugar
1 cup walnuts
2 teaspoons vanilla

Cream butter and add sugar. Blend in flour. Add other ingredients. Chill until firm enough to mold into shape (to look like a paper shell pecan). Bake at 400° for 10 to 12 minutes. Roll in sifted confectioner's sugar as soon as removed from oven.

Rebecca Carroll

SPONGE DROPS

Whites 3 eggs
1/3 cup sugar
yolks 3 eggs
½ cup flour
½ teaspoon salt
1 teaspoon vanilla

Beat whites of eggs till stiff. Add sugar gradually and continue beating. Add beaten yolks and vanilla. Fold in flour sifted with salt. Drop from teaspoon onto greased baking sheets. Bake 10 minutes in moderate oven (350°).

Laura Buckham

FANNIE'S SUGAR COOKIES (9 dozen)

½ cup shortening
1 cup sugar
1 egg
1 tablespoon cream
1 teaspoon vanilla
2 cups flour (scant)
2 teaspoons baking powder
¼ teaspoon salt
Sugar and cinnamon

Mix shortening, sugar, egg and cream, then add vanilla. Sift dry ingredients and add to first mixture. When it becomes too thick to stir, knead it. Divide into 4 parts. Chill. Flour board and roll dough very thin, sprinkle with sugar and cinnamon and cut with cookie cutter. Bake at 375° for 10-12 minutes.

Mary Pearl

OATMEAL MACAROONS

2 eggs beaten together
1 cup sugar
2 tablespoons melted butter
2 full cups Quaker oats
2 teaspoons baking powder
A little salt

Season with vanilla or almond extract. Drop on a buttered pan about a teaspoon for each cake, as they spread. Bake in a slow oven, and take out of pan when neither hot nor cold.

Miss Mattie Patteson

KOURABIEDES (Butter cookies)

2 pounds flour
2 cups unsalted butter
½ cup sugar
2 egg yolks
1 teaspoon baking powder
1 jigger brandy
1 teaspoon vanilla
1 teaspoon cloves
1 pound confectioner's sugar.

Cream butter and sugar 15 minutes using wooden spoon. Add sifted flour and other ingredients. Knead to form a stiff dough, adding brandy if it is too stiff; flour if too soft. Shape into small balls or cut with cooky cutter ¼ inch thick. Insert a clove in the center of each. Line up the balls in a greased baking pan and bake in moderate oven 20 minutes. When cool remove carefully to a large platter in layers. Dust each layer generously with confectioner's sugar and form a mound of the layers.

Helen Missires Lorenzo '50g

CHOCOLATE COCOANUT COOKIES

Bitter chocolate, 4 ounces (2 squares)
2 2/3 tablespoons sugar
1 can (10 ounces) sweetened condensed milk
1½ cups cocoanut 1 cup chopped nuts
1 teaspoon vanilla, Pinch of salt

Melt chocolate with sugar in double boiler. Add other ingredients and mix. Drop by tablespoons on greased sheet and bake at 275° until firm.

Linda Spence Brown

CHEWY NOELS

2 tablespoons butter or margarine
2 eggs
1 cup brown sugar, packed
5 tablespoons flour
1/8 teaspoon baking soda
1 cup chopped nuts
1 teaspoon vanilla
Confectioner's sugar

Start oven at 350°. Melt butter in a 9" square pan over low heat. Then take off stove. Beat eggs slightly. Combine sugar, flour, soda and nuts and stir into beaten eggs. Add vanilla. Pour this mixture over the butter. Don't stir. Then slide into the oven and bake 20 minutes. Turn out of pan onto rack, cut into oblongs and dust bottom side with confectioner's sugar.

Virginia Connell Bloom, A

PECAN NUT FINGERS

1 stick butter
5 tablespoons 4 X sugar sifted
2 tablespoons ice water
2 cups cake flour, sifted four times
2 cups nut meats

Melt butter, add sugar, ice water and flour and nuts. Make into fingers about 3 inches long and finger thickness. Bake in moderate oven about 40 minutes and roll in powdered sugar.

Katherine Rollins

LEBKUCHEN

1 pint honey
2 pounds flour
10 ounces sugar
5 ounces chopped almonds (not peeled)
3 ounces citron
4 tablespoons brandy
½ ounce carbonate of ammonia (freshly ground)
1 lemon rind
2 teaspoons cinnamon
¼ teaspoon cloves

Have all ingredients at room temperature. Mix until dough glistens. Spread on cookie sheet about 1/3 inch thick. Cut in 2 inch squares. Brush with egg white and water which have been cooked 10 minutes. Bake in moderate oven (325°) about 30 minutes, or until well baked, but still soft.

John S. Zinsser

KRANZ

1 cup butter
3 egg yolks
3 cups flour
1 cup warm milk
1 square yeast
2 tablespoons sugar
Grated rind of 1 lemon

Cream butter, sugar and flour, add yeast, dissolved in a little warm milk, add beaten egg yolks and rest of milk. Set in refrigerator overnight. Roll into rectangular shape long enough to make a roll completely around center of ring mold. Before rolling spread dough with beaten egg whites to which 1 cup of sugar and 1 cup of finely chopped pecans or almonds have been added, making a paste. Bake 3/4 to 1 hour at 375°.

Martha von Briesen '31g

KLEJNER

2 eggs
½ cup sugar
¼ cup softened butter
Grated rind of 1 lemon
2 cups flour
½ teaspoon salt
1/3 teaspoon mace
1 tablespoon Brandy (optional)

Beat eggs well. Add sugar and beat. Add butter and continue to beat. Add lemon rind. Mix flour, salt and mace and blend with creamed mixture. Add brandy. Chill for 1 hour. Divide dough and roll half at a time very thin on floured board. Cut into 3 inch diamonds. Make slit in center of each and pull one corner through slit. Heat 2 inches of crisco or salad oil in deep saucepan and fry diamonds till light brown. Dust with powdered sugar.

Johanne Stochholm

VANILLA RINGS (DANISH)

2 cups sifted flour
½ teaspoon salt
½ cup sugar
1 slightly beaten egg
1 cup finely ground blanched almonds
3/4 cup butter
1 teaspoon vanilla
1 egg white
2 tablespoons sugar

Cream butter. Mix flour, salt and sugar, egg and almonds and add to butter. Blend well. Add vanilla. Knead on lightly floured board until dough ceases to cling to hands. Roll small pieces of dough to thickness of a pencil. Cut in 6 inch lengths. Form each piece into a circle on buttered baking sheet, bringing one end over and making a simgle knot. Beat 1 egg white till foamy, add 2 tablespoons sugar, blend and brush tops of cookies. Bake in moderate oven 350° about 18 minutes.

Johanne Stochholm

ROSA FRANKLIN COOKIES

Egg whites	1	2
Dark brown sugar	1 cup	2 cups
Pecan halves	2 cups	4 cups
Vanilla	2 teaspoons	4 teaspoons
Soda	Pinch	Pinch
Yield	28	54

Beat the egg whites and sugar together. When light add flavoring and lastly stir in the pecans. Drop on greased tins and cook 25 minutes at 300° to 350°.

Linda Spence Brown

ALMOND MACAROONS

Almond paste	1 pound	2 pounds
Sugar	1 pound	2 pounds
Egg whites	6 1/3 ounces	12 1/3 ounces
Corn meal	3 teaspoons	3 teaspoons
Yield	50	100

Beat egg whites. Add almond paste, sugar and cornmeal and mix well. Take 1 teaspoon of mixture, flatten fairly thin with hands or put through a pastry tube. Set on a baking sheet covered with brown paper and cook at 350° until light brown. When cool the macaroons can be removed from paper without breaking.

Linda Spence Brown

ALMOND CRESCENTS

1 cup butter
1/3 cup confectioner's sugar
2/3 cup almonds (blanched and chopped fine)
1 2/3 cup flour
½ teaspoon salt
¼ teaspoon almond flavor, grated rind of one orange

Cream butter, add sugar and cream again until fluffy, add almonds. Work in flour and salt, chill thoroughly (I put mixture in deep freeze overnight). Pinch off pieces of dough and roll in palm of hand about 2½ inches in length and a little bigger than a pencil around. Turn ends around to form crescents. Bake on greased sheet about 15 minutes in oven (325°). Let cool slightly to crisp but while still warm roll in 1 cup confectioner's sugar mixed with 1 teaspoon cinnamon.

Rosalie Ogilvie '54g

NUT BALLS

2/3 cup butter (or margarine)
1 cup flour (sifted before measuring)
1 cup ground nuts
3 tablespoons sugar
1 teaspoon vanilla
Powdered sugar

Cream butter and add other ingredients. Roll in small balls the size of a marble. Bake at 375° for 10 minutes. Cool slightly and drop in a paper bag with small amount of powdered sugar and shake. (Hint: put extra sugar on hands before removing balls from bag.)

Dorothy Thompson

CHOCOLATE HALFWAY COOKIES
(48 squares)

1 cup shortening
½ cup white sugar
1½ cups brown sugar, packed
2 eggs, separated
1 tablespoon cold water
1 teaspoon vanilla
2 cups sifted flour
¼ teaspoon each salt and soda
1 teaspoon baking powder
1 7-ounce bar semi-sweet chocolate

Cream shortening with back of spoon until light. Gradually add sugar and ½ cup of the brown sugar, beating until light. Add slightly beaten egg yolks, water, and vanilla; blend thoroughly. Sift dry ingredients together 3 times, and add to first mixture, combining thoroughly. Spread evenly in 2 greased 8" x 12" x 1" pans, smoothing out dough with a spatula. Sprinkle with chocolate which has been cut along scorings. Beat white of eggs stiff, gradually add remaining brown sugar, while continuing to beat. Spread smoothly on top of the chocolate pieces. Bake in moderate oven 375° for 25 minutes. Allow to stand until almost cool; carefully cut with a paring knife into 2" squares, then remove from pan. Leave exposed to air overnight before serving.

Virginia Connell Bloom, A

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